

PATENT ABSTRACTS OF JAPAN

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(54) PROCESSED MEAT IMMERSSED IN SEASONING LIQUID

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain the subject processed meat having soft and spring texture and juicy feeling similar to the cooked meat to be eaten immediately after cooking and resistant to collapse even by the vibration caused by the impact in distribution by incorporating a processed lean meat with calcium and trehalose.

SOLUTION: The seasoning liquid to be used in the present invention contains $\geq 15\text{wt.}\%$ of trehalose. The processed meat is a processed lean meat such as beef having a thickness of $\leq 10\text{mm}$ and containing $\geq 0.015\text{wt.}\%$ of calcium such as calcium lactate and $\geq 5\text{wt.}\%$ of trehalose. The processed meat is preferably prepared by boiling cut cattle meat in a calcium-containing solution, immersing in a seasoning liquid containing trehalose and heating under pressure.